



GRILL-MAX™ ROLLER GRILLS

Model 20, 20S, 30, 30S, 45A, 45SA, 50, 50S, 75A, & 75SA

Features/Benefits:

- ★ Star is pleased to offer the Star Grill-Max™ line of roller grills taking presentation and performance to its fullest potential morning, noon and night.
- ★ Unique stadium seating slanted roller design provides the best presentation of your products increasing sales and impulse purchases.
- ★ Slim-line design provides more grill surface in the same space. Increased capacity means additional sales and greater profits.
- ★ Latest technology in cooking and holding. Infinite temperature controls provide more linear heat control for better performance.
- ★ Easy access control knobs provide sectional heating for front and rear rollers.
- ★ Exclusive Duratec® coated non-stick rollers, the best non-stick high performance coating for today's high volume operations. Duratec® rollers meet the demands for improved durability, cleanability and feature superior grip for improved rollability of today's new roller grill snack foods.
- ★ The standard chrome rollers provide a durable cooking surface designed for traditional cooking operations.
- ★ Seal-Max®, Star's exclusive superior heavy-duty roller bearing and seal combination provides smoother operation, longer life, low maintenance and grease-free internal compartments.



Models 20

Applications:

Not only do Star Roller Grills, Bun Warmers and Sneeze guards combine to make the leading "Hot Dog Center" in the industry, but these versatile units can be used for breakfast sausages and many other products as well. These units, available in a variety of styles and sizes, are perfect for use in snack bars, convenience stores, recreational facilities, stadiums and virtually any venue where fast food is sold.

Quality Construction:

Constructed of all stainless steel utilizing Duratec® non-stick coated rollers or chrome rollers with tubular stainless steel sheath elements. Infinite temperature controls for cooking and holding from low to high temperatures. Heavy-duty motor provides 360° rotation of rollers. Stadium seating of rollers provides a slope of 3° to 5° for better merchandising. Star's patented Seal-Max® seal and bearing combination and pilot light is standard. Units are supplied with 6' cord.



Models 30

Accessories:

- ★ Optional merchandising door to increase merchandising opportunities and conceal the control panel.
- ★ High impact graphics are available to increase product awareness and build impulse sales.
- ★ Heated bun warmers have thermostatic controls providing precise temperature control from 80° to 200°F. Unheated bun boxes hold radiant heat from unit to keep buns warm.
- ★ Sneeze guards are formed polycarbonate and meet health department requirements.

Warranty:

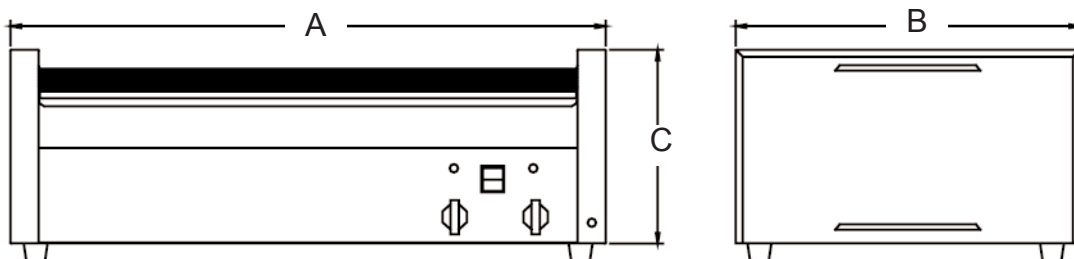
Grill-Max™ and Grill-Max™ Pro roller grills are covered by Star's one year parts and labor warranty.





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Model Specifications

Model No.	Capacity	Dimensions			Voltage	Wattage	Amps	NEMA	Approximate Weight	
		(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)					Shipping lbs. (kg)	Installed lbs. (kg)
20 20S	20 Hot Dogs	17-1/8 (43.5)	20-5/8 (52.4)	12-1/2 (31.8)	120V	930	8	5-15P	44 (19.5)	35 (15.9)
30 30S	30 Hot Dogs	23-3/4 (60.3)	20-5/8 (52.4)	12-1/2 (31.8)	120V 230V	1150	10 5	5-15P CEE7-7	53 (22.7)	40 (18.1)
45A 45SA	45 Hot Dogs	23-3/4 (60.3)	28-1/2 (72.4)	12-1/2 (31.8)	120V 230V	1650	14 7	5-15P CEE7-7	70 (29.4)	54 (24.5)
50 50S	50 Hot Dogs	35-3/4 (90.8)	20-5/8 (52.4)	12-1/2 (31.8)	120V 230V	1535	13 7	5-15P CEE7-7	69 (29.0)	53 (24.0)
75A 75SA	75 Hot Dogs	35-3/4 (90.8)	28-1/2 (72.4)	12-1/2 (31.8)	120V 230V	1730 2210	14 9	5-20P CEE7-7	108 (49.0)	78 (35.4)

Merchandising Door Model Specifications

Model	Roller Grill Models
20RGMD	Models 20 and 20S Merchandising Door3 lbs.
30RGMD	Models 30,30S, 45A, 45SA Merchandising Door2 lbs.
50RGMD	Models 45A, 45SA, 50, 50S Merchandising Door4 lbs.

Typical Specifications

Roller Grill is constructed of all stainless steel and utilizes Duratec® non-stick coated rollers or chrome rollers and tubular stainless steel elements. Elements are mounted in a fixed and floating system allowing for lateral expansion to minimize warping. Infinite temperature controls provide accurate cooking and holding from low to high. Unit has a heavy-duty motor and provides 360° rotation of rollers. The rollers are arranged in stadium seating with a slope of 3° to 5° providing better merchandising. Roller grills incorporate Seal-Max®, Star's exclusive seal and bearing combination. The unit has a pilot light, the 120V units have a 6' lead in cord with NEMA 5-15P, 5-20P for 75 models and CEE7-7 for 230V models. UL Sanitation to NSF Std. #4 approved and UL listed. Star Grill-Max patent #6,393,971. Printed in the U.S.A.